## §52.1853

TABLE II—ALLOWANCES FOR DEFECTS IN RAISINS WITH SEEDS—EXCEPT LAYER OR CLUSTER

Defects	U.S. Grade A	U.S. Grade B	U.S. Grade C		
	Maximum count (per 32 ounces)				
Pieces of stem	7 2		3		
	Maximum count (per 16 ounces)				
Capstems in other than					
uncapstemmed types	10	15	20		
Seeds in seeded types	12	15	20		
Loose capstems in uncapstemmed					
types	20	20	20		
	Maximum (percent by weight)				
Sugared	5	10	15		
Discolored, damaged, or moldy	5	7	9		
Provided these limits are not exceeded:					
Damaged	3	4	5		
Moldy	2	3	4		
Substandard development and un-					
developed	2	5	8		
	Appearance or edibility of product				
Slightly discolored or damaged by fermentation or any other defect	May not be affected	May not be more than slightly affected.	May not be more than materially affected.		
not described above.					
Grit, sand, or silt	None of any consequence m appearance or edibility of the		Not more than a trace ma be present that affects the appearance or edibility of the product.		

## § 52.1853 Grades of raisins with seeds—layer or cluster.

(a) "U.S. Grade A" is the quality of Layer or Cluster Raisins with Seeds that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that are uniformly cured and show development characteristics of raisins prepared from well-matured grapes; that contain not more than 23 percent, by weight, of moisture; that not less than 30 percent, by weight, of the raisins, exclusive of stems and branches, are 3-Crown size or larger; and that meet the following additional requirements as outlined in Table III of this subpart.

- (b) "U.S. Grade B" is the quality of Layer or Cluster Raisins with Seeds that have similar varietal characteristics that have a reasonably good typical color; that have a good characteristic flavor; that are uniformly cured and show development characteristics of raisins prepared from reasonably well-matured grapes; that contain not more than 23 percent, by weight, of the moisture, that not less than 30 percent, by weight, of the raisins exclusive of stems and branches, are 3-Crown size or larger; and that meet the additional requirements outlined in Table III of this subpart.
- (c) "Substandard" is the quality of Layer or Cluster Raisins with Seeds that fail to meet the requirements of U.S. Grade B.

TABLE III—ALLOWANCE FOR DEFECTS IN LAYER OR CLUSTER RAISINS WITH SEEDS

Defects	U.S. Grade A	U.S. Grade B
	Maximum (percent by weight)	
Sugared	5	10
Discolored, damaged, or moldy Provided these limits are not exceeded:	5	7
Damaged	3	4
Moldy	2	3
ubstandard development and undeveloped	2	5

TYPE IV—SULTANA RAISINS

## §52.1854 Sizes of Sultana raisins.

Size designations are not applicable to Sultana Raisins.

## §52.1855 Grades of Sultana raisins.

(a) "U.S. Grade A" is the quality of Sultana Raisins that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from well-matured grapes; with not less than 80 percent, by weight, of raisins that are well-matured or reasonably well-matured; and that contain not more than 18 percent, by weight, of

moisture, and that meet the additional requirements outlined in Table IV of this subpart.

appearance or edibility of the product.

Appearance or edibility of product

(b) "U.S. Grade B" is the quality of Sultana Raisins that have similar varietal characteristics; that have a reasonably good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from reasonably well-matured grapes; with not less than 70 percent, by weight, of raisins that are well-matured or reasonably well-matured; and that contain not more than 18 percent, by weight, of moisture, and that meet the additional requirements as outlined in Table IV of this subpart.

TABLE IV—ALLOWANCES FOR DEFECTS IN SULTANA RAISINS

Defects	U.S. Grade A	U.S. Grade B	U.S. Grade C	
	Maximum count (per 32 ounces)			
Pieces of stem	1	2	3	
_	Max	Maximum count (per 16 ounces)		
Capstems	25	45	65	
	Maximum (percent by weight)			
Sugared	5 4	10 6	15 9	
Damaged	2 2	3 3	5 4	